

WINE

LOCAL SELECTION

On a rotating basis we feature a hand selected menu from a local winery no more than 30 miles from our tavern. Ask your bartender/server for our current local selections.

Tolino Vineyards, Bangor, Pa / Pinnacle Ridge, Kutztown, Pa / Galen Glen, Andreas, Pa

HOUSE WINE by the glass 5

PINOT GRIGIO

CHARDONNAY

PINOT NOIR

CABERNET SAUVIGNON

SPARKLING WINE (Bottle)

MACHIO BRUT PROSECCO Non-Vintage, 187ml Split, Italy 9

classic peach and citrus Prosecco flavors

WYCLIFF BRUT CALIFORNIA CHAMPAGNE, 750ml 36

touch of sweetness with a crisp, clean finish

WHITE & ROSE WINE (Glass/Bottle)

SEAGLASS SAUVIGNON BLANC, Central Coast, Calif 7/26

lemon, lime, grapefruit, and freshly cut grass

BEX RIESLING, Germany 8/29

crisp and lively with well-integrated acidity

HESS COLLECTION SHIRTAIL CREEK CHARDONNAY, Cali. 7/26

crisp and clean, and bright with balanced acidity

LA CREMA CHARDONNAY, Monterey 12/46

lemon, green apple, subtle oak, honeydew melon balanced acidity

CHATEAU MINUTY "M" ROSÉ, Cotes de Provence 8/29

aromas of orange peel and red currant, smooth, nice acidulous freshness

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RED WINE (Glass/Bottle)

HANGTIME PINOT NOIR, California 8/29

perfect balance of fruit character, silky tannins and light acidity

FIVE RIVERS MERLOT, Monterey 7/26

aromas of plum, blueberry touches of cinnamon, lively pomegranate

COPPOLA CLARET SPECIAL SELECT, California 9/34

blackberry, cassis and roasted espresso

DONA PAULA LOS CARDOS MALBEC, Mendoza, Argentina 8/29

purplish red color. sweet and spicy aromas, with notes of red fruits and herbs

DYNAMITE CABERNET SAUVIGNON, Sonoma 9/34

dark and mysterious with layers of black fruit, cherry cola

UPPERCUT CABERNET SAUVIGNON, Napa 12/46

black cherry and blackberry aromas, mocha, anise, tamari, hint of smokiness

MAS DE LEDA, Tempranillo, Castillo-Leon 14/54

flowers, licorice, candied red fruits, plum and toasted elements

UNPARRALED SUPER TUSCAN, Tuscany, Italy 13/49

ruby red with aromas of blackberry and forest floor, weighty, tannic, long finish.

“Wine brightens the life and
thinking of anyone...”

- Thomas Jefferson, President, Founding
Father and Colonial wine connoisseur

COLONIAL CONCOCTIONS

Some of our cocktails feature shrub, a colonial method of preserving fresh fruit with vinegar. Often used to mix with liquor of the period. Our tasty modern versions will certainly enhance your spirit.

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| SANGARIE | 8 |
| Colonial-style sangria, citrus/cherry shrub, choice of red or white wine | |
| WHISKEY APPLE REBELLION | 9 |
| Jack Daniel's, apple shrub, vanilla syrup, club soda | |
| EAST INDIA ICED TEA | 9 |
| Tito's vodka, in-house brewed tea, peach shrub | |
| RATTLESKULL | 9 |
| Bacardi Silver Rum, concord grape shrub, Angostura bitters, lemon & lime | |
| MORAVIAN MULE | 10 |
| a lighter take on original, ginger liquor, Lillet blanc, honey syrup, lime | |
| FISH HOUSE PUNCH | 11 |
| created in 1732 at the State in Schuylkill fishing club in Philadelphia, known as the "Fish House" dark rum, cognac, peach brandy, lemon juice, freshly brewed tea | |
| AMERICAN ALLY | 12 |
| American Bulleit rye and Laird's applejack with the backing of French Cointreau, orange bitters, served up or on the rocks | |
| THE GENERAL GALVEZ | 12 |
| Bluecoat Gin, St. Germain, lemon & lime juice, shaved fresasno chile | |

BLACKLEDGE WINERY CIDER - Center Valley, PA

ELIZA'S 1728 (Barrel Aged) CIDER - 500ML Bottle 14
A traditional dry English cider from Eliza Smith's 1728 "The Complete Housewife", made with Lehigh County grown heirloom cider apples and fermented using their natural yeast. Finished still and unfiltered, it's barrel-aged in a fresh apple brandy cask. No sugar, no added sulfites, and gluten free. ABV 7.8%

1845 GOLDEN RUSSET CIDER - 500ML Bottle 14
A dry, bright, balanced cider made purely from the American heirloom Golden Russet apple. Bulk-aged for over a year and coarse-filtered, it's fermented using the apple's own natural yeast and finished still. There's no sugar, no added sulfites and it's gluten free. ABV 8.5%

BEER

All of our beers/ciders are produced by craft breweries in Eastern Pennsylvania.

DRAUGHT

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| YARDS BRAWLER - 4.2%abv, Philadelphia | 5.5 |
| malty, balanced, english brown ale | |
| LANCASTER MILK STOUT - 5%abv, Lancaster | 6 |
| creamy, roasted malt goodness, darkness at its best | |
| TRÖEGS PERPETUAL IPA - 7.5%abv, Harrisburg | 6.5 |
| complex yet, approachable, you'll want to drink this indefinitely | |
| SEASONAL SELECTION | 6.5 |
| a rotating limited release of seasonally selected awesomeness | |

BOTTLED

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| RUSTY RAIL BLUE COLLAR BLOND ALE - 4.6%abv, Mifflinburg | 5 |
| crisp, light, barely hopped ale | |
| SUSQUEHANNA GOLDENCOLD LAGER - 5.5%abv, Pittston | 5 |
| German-inspired, light, refreshing, well rounded lager, light hop | |
| WYNDRIDGE CRAFTY CIDER - 5.5%abv, Dallastown | 5 |
| fresh, clean tasting, unsweetened hard cider beer | |
| VICTORY VITAL IPA - 6.5%abv, Downingtown | 6 |
| fresh and vibrant, fruity, hoppy, aromatic | |
| ST. BONIFACE LIBATION DOUBLE IPA - 8.5%abv, Ephrata | 6.5 |
| melange of hop flavors, malty sweetness, fit for the hop-heads out there, 12oz can | |
| VICTORY GOLDEN MONKEY- 9.5%abv, Downingtown | 7 |
| Belgian triple, banana and spice nose, fruity, dry finish | |

"ALES OF THE REVOLUTION"

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| Brewed by Yards, sit back in history and enjoy the recipes of the Founding Fathers | |
| POOR RICHARD'S TAVERN SPRUCE - 5%abv | 6 |
| based on Benjamin Franklin's recipe, a rich amber ale | |
| GENERAL WASHINGTON'S TAVERN PORTER - 7%abv | 6 |
| inspired by Washington's recipe, dark & smooth | |
| THOMAS JEFFERSON'S 1774 TAVERN ALE - 8%abv | 6.5 |
| colonial style golden ale, like the beer brewed at Monticello | |